

For And About Women

The Chowan Herald Society News

PAGE THREE THE CHOWAN HERALD, EDENTON, APRIL 13, 1967.



BUFFET SPECIAL—Let an attractive make-ahead salad be main dish on your buffet table when you entertain at luncheon for this year's bride-elect. This Red Crown Chicken Salad could fill the bill.

The Herald Kitchen

By MILDRED HUSKINS

If you've a bride-elect in your circle of friends, chances are you're planning a party.

Of course, the occasion will call for your prettiest china and rather fancy food, but it's the wise hostess who knows that even the simplest foods take on a festive air when suitably garnished and attractively served.

This very pretty twin-layered Red Crown Chicken Salad would be a conversation piece on your buffet luncheon table. Let the mother of the bride serve the salad.

Red Crown Chicken Salad
1 1/2 teaspoons unflavored gelatin.

1/4 cup cold water.
1 jar (14 oz.) cranberry relish.

1 envelope unflavored

gelatin.

3/4 cup cold water.

1/2 cup dairy sour cream.

1/2 cup salad dressing or mayonnaise.

3 tablespoons lemon juice.

3/4 teaspoon salt.

2 cups diced cooked chicken.

1/2 cup diced celery.

1/2 cup halved green grapes.

1/2 cup chopped pecans.

Softening one-half envelope gelatin in one-fourth cup cold water; dissolve over hot water. Add cranberry relish, then pour into a six-cup ring mold and chill until firm. Soften one envelope gelatin in one-fourth cup cold water; dissolve over hot water. Add remaining water, sour cream, salad dressing, lemon juice and salt; cool until mixture begins to thicken. Add chicken, celery, grapes and pecans;

pour over chilled cranberry mixture. Chill until firm.

Unmold salad on crisp salad green and garnish with frosted green grapes.

These festive Egg Salad Molds will win the hearts of your honored guests. They are chilled plan-ahead, too, that can be tucked away for last-minute serving. Serve your salads on a glamorous silver tray surrounded with wreaths of salad greenery and garnish the tops with inter-twined wedding rings of pimiento.

Egg Salad Molds

1 envelope unflavored gelatin.

1/2 cup mayonnaise or salad dressing.

1 1/2 cups hot chicken broth or bouillon.

3/4 teaspoon salt.

1/4 teaspoon saffron.

6 hard-cooked eggs, chopped.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Mr. and Mrs. Larry Knox and children spent Sunday at Lake Mattamussett.

Mr. and Mrs. Ramon Harmon and children of Ahsoskie spent Sunday with Mr. and Mrs. Bill Elliott.

Ed Taylor and Lewis Leary attended an Esso convention at Myrtle Beach, S. C., last week.

Mrs. Jean Stanaland and David of Elizabeth City spent the weekend with Mr. and Mrs. John Brake, Jr.

Mr. and Mrs. Tommy Rogerson were in Washington, D. C., over the weekend visiting friends.

Bert Hughes participated in a national wheelchair basketball tournament in Chicago, Ill., last week.

Weekend guests of Mr. and Mrs. Carl B. Cranmer were Mr. and Mrs. Winfield Hess of Summitt, N. J.

Larry J. Williams attended a Goodyear conference in Richmond, Va., on Monday.

Mr. and Mrs. Kenneth Finley of Portsmouth, Va., visited Andrew Hawkins on Sunday.

Mr. and Mrs. K. Barry Ward, Patricia and Kevin of Concord, N. C., will be weekend guests of Mr. and Mrs. Carl B. Cranmer to attend the Pilgrimage.

Larry Williams and Ronnie Bass attended a GE air conditioning meeting at Lake Wright Lodge, Virginia Beach, on Wednesday evening.

Carl B. Cranmer spent Tuesday in Lewiston, N. C.

Miss Sharon White of Hampton, Va., was the weekend guest of her parents, Mr. and Mrs. David G. White.

Misses Kathy Sawyer, Kathy Dowd, Debbie Wilkins, Patricia Ashley and Janet Sadler and Mrs. Edna Reaves, FHA advisor, John A. Holmes High School, attended the state FHA convention in Raleigh on Saturday.

1/2 cup diced celery.
1 can (17 oz.) small early peas, drained.
2 tablespoons diced pimiento.

Stir gelatin into mayonnaise or salad dressing in medium mixing bowl. Gradually blend in hot chicken broth or bouillon, using electric or rotary beater. Stir in seasonings; chill until slightly thickened. Fold in remaining ingredients; pour into oiled four-ounce salad molds. Chill until firm. Unmold on water cress or salad greens. Serves 10.

Mr. and Mrs. Elton Askew and son Jesse spent Saturday in Norfolk, Va.

Mr. and Mrs. W. H. Hollowell, Jr., and Martha Jo and Fran attended the Lions Club State Council meeting and the Azalea Festival in Wilmington during the weekend.

Mrs. Herman Gordy has returned home after an extended visit with relatives in Kansas City, Mo., Tulsa, Okla., and Baltimore, Md.

She was accompanied home by Mrs. Sara Atkinson of Salisbury, Md., who visited several days with Mrs. Gordy and Mr. and Mrs. David White.

Mr. and Mrs. W. A. Perry and Billy visited

with Mr. and Mrs. Charles Cuthrell and Cindy in Hampton, Va., on Sunday.

Mrs. W. H. Hollowell, Sr., Mrs. Maurice Bunch and Mrs. E. E. Harrell visited Mr. and Mrs. W. C. Hollowell in Greenville during the weekend.

Mrs. McKay Phthisic and Mrs. Albert Keeter were Monday visitors in Norfolk.

Amy and Bruce Hoggard of Norfolk, Va., were weekend guests of their grandparents, Mr. and Mrs. Hunter Hoggard and Mr. and Mrs. Curtis Twiddy.

Mr. and Mrs. Harold McGowan and children, Mr. and Mrs. W. A. Robert, Steve and Anne, Perry and Billy visited

of Jacksonville, N. C., were guests of Mr. and Mrs. Samuel Cox on Sunday.

Mr. and Mrs. C. W. Overman attended the district Rotary conference in Wilson this weekend. Mr. Overman led the group singing at the conference.

Jack Habit and Alton Elmore were in Wilson on Monday for the business meeting of the district Rotary conference.

Mr. and Mrs. J. D. Barnhill and Carol spent the weekend in Winston-Salem.

Mr. and Mrs. Sandy

Rose have as their guest Mrs. Rose's mother, Mrs. Cottle, who will be visiting them for several days.

Mr. and Mrs. J. J. Ross spent the weekend in Greenville visiting their daughter, Miss Betsy Ross. Other visitors of Miss Ross were Bill Ross of State College and Mr. and Mrs. J. R. DuLaney of Clinton.

Major and Mrs. Will O. Speight and children of Goldsboro and Mr. and Mrs. Alvah Bunch and children of Hertford were recent visitors of Mr. and Mrs. Edward Speight.



JUNE BRIDE-ELECT — Mr. and Mrs. George Medlin Belch announce the engagement of their daughter, Ellen Claire, to Patrick Edward Harmon, Jr., son of Mr. and Mrs. P. E. Harmon of Lolly Acres, Raleigh. Miss Belch is a student at Peace College and will continue her education next year at the University of North Carolina. Mr. Harmon is a pre-med student at UNC, where he is a member of Alpha Epsilon Delta fraternity. A June wedding is planned.

FARMERS!

Do Not Be Misled

ANHYDROUS AMMONIA IS

THE NUMBER ONE SOURCE OF NITROGEN BECAUSE

Anhydrous Ammonia always contains 82% Nitrogen . . .
Anhydrous Ammonia costs less per acre and per unit of Nitrogen . . .
Anhydrous Ammonia is non-leaching — longer lasting . . .
Anhydrous Ammonia is placed in the root zone — where plants feed . . .
Anhydrous Ammonia is non-corrosive . . .



OLIN ANHYDROUS AMMONIA IS SOLD BY

Valhalla Produce Co.

APPLICATORS

SHERWOOD HARRELL AND CURTIS FOREHAND

Phone 482-3426 Edenton, N. C.

YOUR Olin AGENT

JOHN A. MITCHENER, JR.

To My Fellow Citizens:

Edenton's reputation as a good place to work, live and do business is widespread. The effort put forth by many on various fronts is beginning to pay handsome dividends.

The progress which has been made in creation of an economically sound community reflects team work. The team working for Edenton is not composed only of elected officials, but people in all walks of life. You, as a citizen, have played a big role in this progress. Your display of pride and confidence in your government is impressive for those considering a new plant site as well as existing industry discussing expansion plans.

New industry is actively sought. However, in the past we have been just as interested in the expansion of what is already here. Through new industry and expansion of existing plants, new jobs have been created and the economic growth in the past five years has been astounding.

The citizens of Edenton have enjoyed good government, an unusual amount of community services and unprecedented growth because those put in charge have worked with dedication and foresight. The example set by our County Commissioners in extending water and sewer lines outside the corporate limits is a fine example of how community spirit goes beyond the town limits.

On May 2 you will have an opportunity to express yourself on a continuation of this type progress. As your Mayor, I have given whatever talent I have to the above progress. As a candidate for re-election, I am committed to a course of orderly, practical growth within our financial limits.

I solicit your active support and vote in the May 2 Municipal election.

Most respectfully,

John A. Mitchener, Jr.,

WEEKEND SPECIALS

— at the —

PHONE: 482-2317

Free Delivery Every Day on Orders of \$2.00 or More!

D&M SUPER MARKET

The store large enough for values, yet small enough to take an interest in every customer!

FOR THAT OUTDOOR TREAT— TRY OUR DELICIOUS

RIB STEAKS . . . lb. 79c

Chuck Steaks lb. 49c

Chuck Roast lb. 43c

ARM ROAST . . . lb. 59c

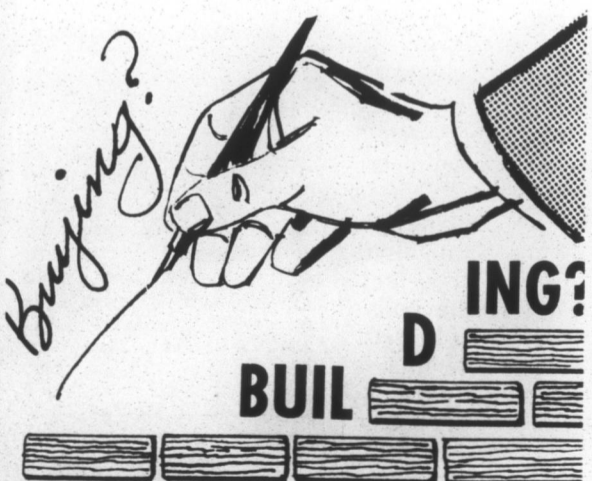
RED AND WHITE Tissue 4-ROLL PKG. 39c

RED AND WHITE LIQUID Detergent 22-OZ. BOTTLE 35c

RED AND WHITE Liquid Bleach 1 GALLON 49c

Lo-Cal Drinks ALL FLAVORS 1/2 GALLON 39c

4 1/2%
ANTICIPATED DIVIDEND
Insured Up to \$15,000 by Federal Insurance Corp.



NO QUESTION ABOUT IT . . .

Either way you'll enjoy